

CAKE, SPONGE & MUFFIN

CLASSIC ARANA SILKY SPONGE MIX

A superior performance sponge mix that delivers a light, silky and fine crumb with excellent volume. Ideal for all sponge applications and Swiss rolls.

BASIC RECIPE

INGREDIENTS

Classic Arana Silky Sponge Mix
Egg
Water

WEIGHT

1.000kg
0.400kg
0.400kg

METHOD

STEP 1

Combine all ingredients in a bowl.

STEP 2

Using a whisk, mix on slow speed for 1 minute. Scrape bowl.

STEP 3

Whisk on high speed for 8 minutes.

STEP 4

Whisk on slow speed for 1 minute.

STEP 5

Deposit into a paper lined baking tin.

STEP 6

Baking Temperatures Suggestion:

Sponge Rounds – approx. 190 °C.

Swiss Rolls – approx. 220 °C

Thick Sheets – approx. 200 °C

Product should be baked through but tender.

STEP 7

Transfer to a wire rack without delay to cool.